

BUSINESS *f*IRST
Menu

WINE SELECTIONS

*In order to continually present the finest choice of wines,
we will occasionally offer special selections in place of the listed wines.*

CHAMPAGNE

MOLI & CHANDON NV BRUT

*An assemblage of Chardonnay, Pinot Noir and Pinot Meunier,
which leaves behind a sense of harmony and mellowness.*

FRENCH WHITE WINE

DOMAINE ROLAND SOUNNY RULLY

*A concentrated wine full of flowery aromas
with elegant, harmonious flavors of exotic fruits, including pineapple.*

CALIFORNIA WHITE WINE

RODNEY STRONG 1998 SONOMA COUNTY CHARDONNAY

*A delightful blend of tropical fruit, apple and pear flavors.
Pleasant and fruity in the mouth with hints of butter and vanilla,
this wine is light, smooth and silky.*

FRENCH RED WINES

BORDEAUX

CHÂTEAU VERDIGNAN

*With firm, well-rounded tannins,
this wine unfolds on the palate with a rich, harmonious combination,
leaving the taste with a sensation of balance and plenitude.*

BURGUNDY

LA FONT DU GOUTANT CHÂTEAUNEUF-DU-PAPE

*With its intense ruby red color, this subtle wine boasts good structure.
The nose reveals a harmonious bouquet of spices and prunes.*

CALIFORNIA RED WINE

KENDALL JACKSON 1997 VINTNER'S RESERVE PINOT NOIR

Ripe fruit flavors retain their grace and finesse through the persistent finish.

PORT

FONSECA BIN 27



BUSINESS *first*

精選葡萄酒

為了不斷提供最上等的葡萄酒，
我們偶爾會用特選精品代替所列酒類。

香檳酒

MOET 及 CHANDON 新橋超乾葡萄酒
兼爾夏德尼、黑比諾及帕尼爾比諾等品種。
酒質勻和，餘味深長。

法國白葡萄酒

DOMAINE ROLAND SOUIT RULLY
此充滿馨香花香葡萄酒
並含與酸醇和的成熟水果香味（包括菠蘿）。

加州白葡萄酒

RODNEY STRONG 1998 索諾瑪郡夏德尼葡萄酒
適合熟帶水果、蘋果及檸檬香味，甜美可口。
口中果味令人舒暢，並微帶牛油及香草馨香。
此酒清涼、勻和而醇滑。

法國紅葡萄酒

波爾多酒：
CHATEAU VERDIGNAN
此酒丹寧酸味極其充足。
在特齒之間留有濃郁及勻和混合滋味。
給人一種勻稱充實的口感。

勃艮第酒：

LA FONT DU GOUTANT CHATEAUNEUF-DU-PAPE
此葡萄酒呈酒桶的紅寶石色，味道細膩，質地醇厚。
體格輕健，香料及洋李的醇和芳香充滿鼻端。

加州紅葡萄酒

KENDALL-JACKSON 1997 極酒家自釀黑比諾酒
成熟水果醇和細緻製而保持味道清醇細膩。

波特酒

FONSECA BIN 27



WELCOME
A BOARD

Continental Airlines
proudly presents our award-winning

BUSINESS *first*
inflight service



The Confrérie de la Chaîne des Rôtisseurs is the premier
International Food and Wine Society, which was originally established
in 1248 during the reign of French King Louis IX, as the Royal Guild
of Oyers Rôtisseurs (Goose Roasters). The object of the Guild was
to perpetuate the standards of quality befitting the Royal Table.
Continental Airlines has been designated as the exclusive carrier
of the Confrérie de la Chaîne des Rôtisseurs, Bailiage des États-Unis.

ENGLISH
英 語

TO BEGIN

Warm roasted nuts,
served with your preferred
cocktail or beverage

APPETIZER CART

Smoked tuna and saffron shrimp
Black Forest ham and air-dried beef with melon
Cocktail sauce

SALAD

Fresh seasonal greens including iceberg and romaine lettuce,
lollo rosso and frisée with cucumber, red bell pepper
and crispy noodles
Offered with your choice
of ginger soy or creamy herb dressing

Freshly baked bread
and assorted rolls with butter

EXECUTIVE MEAL OPTION

If you should prefer more time to work or relax,
we suggest this complete meal presented all at once,
whenever you wish.

Appetizer Salad
Fresh seasonal greens including iceberg and romaine lettuce,
lollo rosso and frisée with cucumber, red bell pepper
and crispy noodles,
topped with smoked tuna and saffron shrimp
Offered with your choice
of ginger soy or creamy herb dressing

Entree
Please choose your main course
from the entree selections featured on this menu

Chocolate

MAIN COURSES

Chef's Preference
Grilled veal chop offered with morel sauce,
accompanied by mashed potatoes with fried onions
Sauté with herb butter Grilled cherry tomato Broccoli

Breast of Chicken
Grilled breast of chicken complemented by cognac sauce,
served with a stir fried vegetable mix including carrots, bamboo shoots,
shiitake mushrooms, and red and green bell peppers
Steamed rice Carrot and daikon julienne

Turbot
Seared turbot enhanced by lemon herb sauce,
presented with sliced carrot and zucchini
Turned potatoes with parsley Sautéed spinach with butter

Chinese Noodle Bowl
Flat egg noodles
accompanied by sliced beef with black bean sauce,
red bell pepper and choy sum

Steamed rice is available upon request to accompany any entree

FRUIT AND CHEESE

Select cheeses accompanied by fresh seasonal fruit,
assorted cheese biscuits and rolls,
served with aged Port wine

DESSERT CART

Featuring a choice of an ice cream sundae offered with your choice of toppings
or warm apple cobbler with vanilla ice cream

Freshly brewed Timothy's Custom Roasted Italian Blend Gourmet Coffee
Timothy's Verona Blend Decaffeinated Coffee
Selection of teas including Chinese specialty teas with a choice of milk or lemon
Hot chocolate

Enjoy a cup of freshly brewed Timothy's Italian Blend Espresso or Cappuccino
available exclusively in BusinessFirst on our 777 and 767 aircraft.

We apologize if occasionally your choice is not available

SKY SNACKS™

*Refreshments and a selection of light snacks will be available.
Please help yourself.*

MID-FLIGHT REFRESHMENT

*Chinese Noodle Soup
Roast duck and Lai-fan rice noodle soup
accented by choy sum, carrots and yellow chives*

*Assortment of Dim Sum
Chicken bun
accompanied by sin mai and dumpling
Thai chili sauce Soy sauce*

*Selection of Open-faced Sandwiches
Roast beef with gherkin pickle
Zucchini, sun-dried tomato and grilled bell pepper
Smoked salmon and capers*

Chocolate

LIGHT MEAL

Will be offered prior to landing

APPETIZER

Fresh seasonal fruit

Freshly baked bread and assorted rolls with butter

MAIN COURSES

*Rice Bowl
Char-sui pork enhanced by sweet soy sauce,
served with egg fried rice and a sautéed vegetable mix
including carrot, mushroom, celery and peas*

*Leek and Bacon Quiche
Accompanied by grilled chicken sausage,
Canadian bacon and a cherry tomato*

*Congee
Traditional Chinese cereal*

*Sliced Beef
Served with roasted peanuts
and Szechuan cucumbers*

Chocolate

*Freshly brewed Timothy's Custom Roasted Italian Blend Gourmet Coffee
Timothy's Verona Blend Decaffeinated Coffee
Selection of teas including Chinese specialty teas with a choice of milk or lemon
Hot chocolate*

We apologize if occasionally your choice is not available

歡迎搭乘
美國大陸航空公司

美國大陸航空公司
榮幸推出

BUSINESS FIRST
本航獲獎機艙服務



La Confrérie de la Chaîne des Rôtisseurs
烤食聯合會為主要的國際食品與葡萄酒協會。
該會創立於 1248 年法國國王路易九世在位期間。
初期時名為皇家燒烤協會，該會的宗旨是
長久保持並延續優質的高品質標準。
美國大陸航空公司接指認為
La Confrérie de la Chaîne des Rôtisseurs 美國分部的獨家航空公司。

餐 飲 開 始

熱炒堅果仁
配您喜愛的
雞尾酒或飲料

開 胃 甜 點

錦金魷魚及香紅花蝦
黑森林火腿、風乾牛肉加蜜瓜
兩時鐘

沙 律

時鮮青菜
備有捲心生菜和蒜蓉生菜、
青紅菊臣伴黃瓜、紅燈籠椒及脆麵條
任您選配茄汁醬油
或幼油香草沙律醬

新鮮麵包
加各式牛腩雞包點

EXECUTIVE MEAL OPTION

如果您下希望有更多的時間工作或休息，
我們建議您選用這套套餐，
按您的需要隨時一次奉上。

開胃沙律
備有各式時鮮青菜，
包括捲心生菜、蒜蓉生菜、青紅菊臣
配伴黃瓜、紅燈籠椒及脆麵條
上加錦金魷魚及香紅花蝦
任您選配茄汁醬油
或幼油香草沙律醬

主 菜
請從本菜單上的
各條主菜中自選一種

巧克力的

主 菜

煎鮮雞胸
炒小牛排佐野菇醬
配件洋葱拌薯蓉
香草牛油 炒小蕃茄 西蘭花

豬排
烤鮮鮭佐利忌克醬
配炒什蔬、青胡蘆筍、竹筍、
香菇及清紅燈籠椒
白飯 紅白蘿蔔絲

大比目魚
原比目魚佐檸檬香茅醬
配紅蘿蔔及小胡瓜片
歐芹馬鈴薯 牛油炒菠菜

中式粵食
寬福家鄉
配豉汁牛肉片、
紅燈籠椒及菜心

備有白飯，可與任何主菜一併奉上，請吩咐

水 果 及 芝 士

精選芝士加時鮮水果，
各式芝士餅乾及麵包
配與半波利葡萄酒

甜 點 盤

特色甜點：精選冰淇淋新地，上加您挑選的點綴品
或熱蘋果餡餅加香草冰淇淋

現貨帶風四特種特級意式或冰咖啡
帶及四特種最細那歐因咖啡
各式香茶包括中國特色香茶、自配牛奶或檸檬
奶巧克力

請享用一杯現煮的意式香濃咖啡或泡沫咖啡
此咖啡專備於本航777和767飛機的 BusinessFirst 艙。

如果貴辦未能供應您的服務，我們深感抱歉。

SKYSNACKS™

備有茶點及各式小食，
加隨意享用。

· · ·

適中小餐

中式滷粉
燒鴨兩粉
加軍心胡蘿蔔及韭黃

· · ·

各式點心
荷粉
燒鴨及餃子
各式神雞 醬油

各式圓宵三明治
烤牛肉及雞爪
小胡瓜、蔥花薑蔥及炒煙龍蝦
燒三文魚及芥芽

巧克力

簡便餐

將在落陸前供應

開胃點

新鮮水果

新鮮麵包及各式牛油麵包捲

主 菜

中式煎食
叉燒肉佐甜醬油
配蛋炒飯加炒什蔬
紅紅蘿蔔、蒜蓉、芥菜和豌豆

韭菜鹹肉飯餅
加燒烤雞肉香腸
甜拿大豬肉及小蕃茄

粥食
傳統中式米粥

牛肉片
加烤花生
及川式醬瓜

· · ·

巧克力

現煮帶星牌特級意式冰咖啡
濃及巧牌藍標極品黑咖啡
各式香茶包括中國特色香茗、自配牛奶及檸檬
熱巧克力

如果我們未能供應您的點選，我們深表歉意。



Continental
Airlines



開胃沙律
鮮鮭生草及菊苣
加紅蘿蔔絲及焗煎三文魚
佐法式沙律油

晚飯麵包加牛油

主菜

牛排
佐沙律醬
白飯 炒青菜
蝦蟹加比目魚
焗龍蝦 炒鮮菇

甜點

魚肝愛蘭餅加鮮忌廉

.....

中途茶點

白蘭地夾火腿芝士生菜三明治
配鮮汁醬
巧克力棒

.....

著陸前小吃

橙汁 即停水果
藍莓鬆餅 麵包加牛油
燻肉重餅
配西蘭花、即拿大燻肉
及小番茄

各式點心

備有蝦仁韭菜餃、生煎肉飽、
中式麵條、加紅蘿蔔、
香菇、白菜絲及香蔥
滑仔雞



Continental Airlines



BREAKFAST

SHANGHAI — HONG KONG

Fresh Fruits

Scrambled Egg
Pork Sausage
Baked Bean
Roasted Potato, Tomato
or
Fried Udon with Pork and Vegetables

Roll, Butter

Tea-Ceylon, Japanese, Chinese
Freshly Brewed Coffee

We apologize if, due to previous passenger selection,
your choice is not available.
KAOPT-BH41HESHA

早餐

上海 — 香港

鮮果

炒蛋
豬肉腸
焗豆
馬鈴薯、蕃茄
或
肉片龍鳳炒烏冬

麵包、牛油

紅茶、日本綠茶、中國茶
咖啡

由於各款正餐數量有限，如未能滿足閣下之選擇，敬請原諒。
KAOPT-BH41HESHA



DRAGONAIR
Dragonair

午餐／晚餐

香港 — 上海

青瓜沙律

宮食雞柳
白飯
中式鮮蔬
或
肉絲意粉

咖啡 茶局

麵包、牛油

紅茶、日本綠茶、中國茶
咖啡



由於各款王冠龍椅設計，龍皇龍后龍椅等之選擇，請向預訂。
K1100-004005-M12100514



WINE & COCKTAIL SELECTION

APERITIFS & COCKTAILS

Sweet/Dry Vermouth
Bloody Mary, Screwdriver
Sweet/Dry Martini, Manhattan
Rum, Gin, Vodka

WHISKIES

Chivas Regal 12 Yrs Scotch Whisky
Bourbon Whisky

WINES

Henri de Villamont
Cabernet Sauvignon 98
French Red Wine
Fortant
Chardonnay 98
French White Wine

COGNAC

Hennessey VSOP

BEER

International Selection

NON-ALCOHOLIC BEVERAGES

Orange Juice Tomato Juice
Soft Drinks

LUNCH / DINNER

HONG KONG — SHANGHAI

Cucumber Salad

Kung Pao Chicken

Steamed Rice

Chinese Green

or

Spaghetti Bolognese

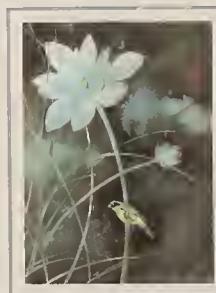
Mocha Mousse

Roll, Butter

Tea-Ceylon, Japanese, Chinese

Freshly Brewed Coffee

We apologize if, due to previous passenger selection,
your choice is not available.
K11006/004/006-MH11YOBST11



Welcome Aboard
United Airlines

本日はユナイテッド航空へ
ようこそ御搭乗下さいました

謝謝你！
搭乘聯合航機

유나이티드 항공을
이용해 주심을
감사 드립니다.

Cocktails and
Aperitifs
カクテル
雞尾酒
학테일

Spirits
洋酒各種
烈酒
주류

Beers
ビール
啤酒
맥주

Champagne
シャンパン
香檳
샴페인

Wines
ワイン
葡萄酒
포도주

Liqueurs
リキュール
餐後甜酒
리큐어
(향료 식후주)

Other
Beverages
その他のお飲物
其他飲品
기타 음료

Beefeater Martini
Japanese Sake
Bloody Mary
Screwdriver

J & B Scotch
Crown Royal Canadian Whisky
Tanqueray Gin
Jack Daniel's Tennessee Whiskey
Wild Turkey Bourbon

A selection of American and Imported Beers

Veuve Clicquot Brut

Premium California and French Wines

Remy Martin VSOP Cognac
Grand Marnier
Baileys Irish Cream

Juices
Tea
Milk
Coffee
Carbonated Beverages
Decaffeinated Coffee

San Francisco to Tokyo

Western Luncheon Service

Appetizers
Enjoy a selection of Salmon Roulade, Snow Crab
Claw, Roast Beef Roll Diplomat and Salmon
Naruto Sushi.

Salad
A combination of Leafy Greens and
Fresh Vegetables.

Entree Selections

Filet Mignon
*
Tenderloin of Beef with Mathurini Sauce
enhanced with Port Wine and Red Currants.
Served with Berny Potatoes, Green Beans and
Baby Carrots.

Pacific
Northwest
Salmon
**
Salmon Fillet layered with Fish Mousse,
complemented by a White Wine Cheese Sauce.
Accompanied with Green Beans and
Baby Carrots.

Japanese Luncheon Service

Shokado Bento

A traditional Japanese meal featuring Beef
Teriyaki, Crab Legs with Vinegar Sauce, Grilled
Shrimp, Boiled Chicken with Vegetable Garnish,
Steamed Rice with Mushrooms and Chicken,
Cooked Vegetables.
Served with Osuimono Soup and Fresh Fruit.

Dessert
Following your dinner service, we hope you
will enjoy ...
Raspberry Mousse in a Chocolate Cup.
We apologize if occasionally your choice is not available.



洋風の御昼食

前菜 鮭、蟹の尾、ロースト ビーフ、あらご、すし、魚

サラダ 新鮮な野菜の盛り合せ

アントレー各種

フイル・ミニオン・ステーキ マトリニ ソース
ポテト、きやいんげん、人参

北西太平洋産の鮭
** 白ワイン チーズ ソース
きやいんげん、人参

和風の御昼食

しょうが竜弁当
*** 牛肉照り焼き、カニ足の酢味噌、海老のグリル、
鶏のゆで肉と野菜、マッシュルームと鶏肉の入った御飯、野菜
お吸いもの 新鮮な漬物

デザート チョコレートのカップに入ったラズベリーのムース
御希望のものが無い場合もございますので、その際は
御容赦ください。

西式午餐服務

頭盤 三文魚焼雪蟹脚、
外支宮保牛肉捲、鰻魚壽司、
秘製煮魚

沙律 韓式肉松鮮菜

主菜選擇

免飛嫩牛扒 馬廐聖尼醬汁
* 伯尼薯仔、青豆、小紅蘿蔔

西北太平洋三文魚
** 白酒芝士醬汁
青豆、小紅蘿蔔

日式午餐服務

日式松花堂雞絲飯盒
*** 燒牛柳、醋汁蟹腳、燒蝦、白切雞、
蔬菜配雞、冬菇雞飯、熟蔬菜、
日式清湯 鮮菜

甜品 朱古力朱古力盒子蛋糕
有時間下享用不到所選餐膳，在此我們向各位深表歉意。

양식 점심식사

전 채 연어 몰라드, 쥘 칩제발, 콩고기 등 타블레렛, 콩 장어 스시, 소이 휘쉬 (샐러드)

샐러드 신선한 야채 생리드 드레싱을 선택하세요

주요요리 선택

필레미늘 배서리니 소스 (소 통입 스테이크) 비니 갈자, 꼬두리 강낭콩, 연한 달걀 *

퍼시픽 노스웨스트 화이트 와인 치즈 소스 꼬두리 강낭콩, 연한 달걀 **

일식 점심식사

쇼카도 도시락 쇠고기 레티아기, 절로 스오스 된 제 다리, 구운 새우, 야채 장식 삶은 달걀고기, 비짓 및 닭고기 닭은 밥, 찌킨 야채 일본식 수부프와 같이 나온 신선한 과일 ***

후 식 초콜렛 케이크 든 퍼즈베리 푸스
이따금 손님의 선택이 가능하지 못할 것을 사파드됩니다.

Snack Service

Offered prior to arrival.

點心服務

點心通例

冷三文治盤
西摩武三文治柏菜多火腿及瑞士芝士芝士家雞包
特餐
精緻東古利

或

鮮果盤
鮮果盤
精緻東古利

스낵

조식원미 제공함

냉장원 샌드위치
동일방에 프로미루드 햄과 스위스 치즈로 만든 서태완각
냉드위치(선전할 과일)
고급 소문정





*Welcome Aboard
United Airlines*

謝謝你！
搭乘聯合航機


UNITED AIRLINES

NWO-SEA
MIL-SO-1
OIL-SO-1
1279

<div>Cocktails and Aperitifs</div> <div>鸡尾酒</div> <div>\$2.00</div> <div>J & B Scotch Dewar's White Label Scotch</div> <div>Crown Royal Canadian Whisky Beehive Gin</div> <div>Tanqueray Gin RonRico Rum Smirnoff Vodka</div> <div>Wild Turkey Bourbon</div> <div>Jack Daniel's Tennessee Whiskey</div> <div>Premium Beers</div> <div>啤酒</div> <div>\$2.00</div> <div>A selection of American and Imported Beers</div> <div>Wines</div> <div>餐酒</div> <div>\$2.00</div> <div>Fetzer Cabernet Sauvignon</div> <div>California Crest Sauvignon Blanc</div> <div>Liqueurs</div> <div>餐後甜酒</div> <div>\$2.00</div> <div>Remy Martin V.S.O.P. Cognac Grand Marnier</div> <div>Kahlúa Dry Sack Sherry</div> <div>Amaretto Di Saronno Baileys Irish Cream</div> <div>Other Beverages</div> <div>其他飲品</div> <div>Juices Tea Coffee Soft Drinks</div>		<div>Hong Kong to Seattle</div> <div>Dinner</div> <div>Solid Appetizer</div> <div>Shrimp with Crisp Vegetables.</div> <div>Sherry Vinegar/Walnut Dressing</div> <div>Beef Tenderloin Medallions</div> <div>Green Peppercorn Sauce</div> <div>Dauphinoise Potatoes Carrots</div> <div>or</div> <div>Ling Fish</div> <div>Sweet-Sour Sauce</div> <div>Steamed Rice</div> <div>Dessert</div> <div>Tosca Cake</div> <div>Breakfast</div> <div>Offered prior to arrival.</div> <div>Fresh Fruit Starter</div> <div>Spanish Omelette</div> <div>Smoked Pork Loin Hash Brown Potatoes</div> <div>or</div> <div>Fresh Fruit Plate</div> <div>Yogurt</div> <div>We apologize if occasionally your choice is not available.</div>		<div>晚餐</div> <div>沙律龍蝦</div> <div>鮮蝦配以爽脆蔬菜</div> <div>胡椒酒醋醬</div> <div>香煎嫩牛扒</div> <div>青柳汁</div> <div>多芬式馬鈴薯 胡蘿蔔</div> <div>或</div> <div>索鮭魚</div> <div>甜酸醬</div> <div>蒸飯</div> <div>甜品</div> <div>杏仁朱古力餅</div> <div>早餐</div> <div>於抵達之前提供</div> <div>鮮果拼盤</div> <div>西班牙式蛋捲</div> <div>燻豬扒肉 香脆煎薯絲</div> <div>或</div> <div>鮮果拼盤</div> <div>鮮乳酪</div> <div>有時間下享用不到所選擇之餐點， 在此向您致歉并謝意。</div>	
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